



Robbie Spencer Ashworth's Summer Supper
Clubs, 17th and 18th August 2017
in association with Journey's End Vineyards

Welcome drink

The Wine-Farer Series Chenin, 2016

Amuse bouche

Manchego croquettes with sweet chili aioli

Wine match suggestion: 2016 The Weather Station, Sauvignon Blanc

First Course

Crab Ravioli with lemongrass velouté, crispy tempura samphire and coriander oil

Roasted Beetroot and goats cheese mousse, crispy caraway tuiles and rye crumble (V)

Wine match suggestion: 2016 Haystack, Chardonnay or 2016 Single Vineyard, Chardonnay

Main Course

Beef sirloin with white onion purée, watercress and mint salsa verde, braised beef croquette, pickled mushrooms, parmentier potatoes and beef jus

Confit byaldi summer tart with watercress & mint salsa verde and rocket and walnut salad (V)

Wine match suggestion: 2015 Huntsman, Shiraz Mourvedre or 2011 The Cape Doctor, Cabernet Sauvignon

Dessert

White chocolate globe with fennel ice cream, raspberry, peach and toasted macadamias and raspberry custard